





Mash Bananas. Combine with softened butter, egg, nuts and white sugar.

Mix wet ingredients by hand, then add to the dry ingredients.

Pour batter into a loaf pan sprayed with non-stick.

Top the loaf with a few extra slices of banana and the Demarara Sugar, optional, but pretty and the sugar adds a very nice crunch.

Bake 35 min at 335 in convection oven. (Original recipe said  
Bake at 325 - 350 for 30 - 45 mins in traditional oven) until a toothpick comes out clean.

Let it rest for 10 mins before slicing. Serve with softened cream cheese for spreading.